

# DINNERLY



## Peri Peri Haloumi Pita Pockets

with Citrus Slaw and Corn Cobs



25 minutes



2 Servings

These warm pita pockets are a flavour bomb. Think peri peri-spiced haloumi, refreshing orange and cabbage slaw with some sweet juicy corn on the side.



### WHAT WE SEND

- 200g cabbage
- 1 corn cob
- 1 orange
- 2 pita pockets<sup>1</sup>
- 180g haloumi<sup>7</sup>
- 5g smoked peri peri seasoning

### WHAT YOU NEED

- 1 tbs olive oil
- 2 tsp white or red wine vinegar<sup>17</sup>
- 2 tbs mayonnaise<sup>3</sup>

### TOOLS

- mandoline (optional)
- medium frypan with lid
- oven tray
- foil

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 865kcal, Fat 48.5g, Carbs 70.7g, Proteins 32.6g



#### 1. Prep ingredients

Preheat the oven to 200C. Thinly slice the **cabbage** with a sharp knife or mandoline. Discard the husk and silks from the **corn**. Peel the **orange**, then cut in half and thinly slice.



#### 2. Char corn

Heat a medium frypan over high heat. Add the **corn cob** and **2 tbs water** and cook, covered, for 5 mins. Turn the corn cob, add another **2 tbs water** and cook, covered, for a further 5 mins or until lightly charred. Remove from the pan, discarding any cooking water and reserving the pan. Halve the corn cob widthwise and season with **salt and pepper**.



#### 3. Warm pita pockets

Meanwhile, halve the **pitas** to form 4 pockets, put in a single layer on an oven tray and cover with foil. Heat in the oven for 10 mins or until softened and warmed through. While the corn is cooking, combine **2 tsp olive oil** and **2 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **cabbage** and **orange slices** and toss to combine.



#### 4. Pan-fry haloumi

Thinly slice the **haloumi** and scatter over **1 tsp peri peri seasoning** (see Make it yours). Heat **2 tsp olive oil** in the reserved pan over medium-high heat. Cook the haloumi for 1-2 mins each side until golden. Remove from the pan.



#### 5. Serve up

Combine **2 tbs mayonnaise** and  $\frac{1}{2}$  **tsp peri peri seasoning** in a bowl. Gently open the **pita pockets**, then spread with the **peri peri mayonnaise** and fill with the **haloumi** and **slaw**. Divide the pita pockets and **corn** among plates and enjoy!



#### 6. Make it yours

Peri peri seasoning has a chilli kick. For those who prefer less heat, omit the seasoning from half the haloumi and/or the mayo.